



35 Princess Victoria Street 0117 974 7044

FISHERS RESTAURANT

While you decide...

Picpoul Frisante 6.50/29.95
Manzanilla Miceala 5.25
Gin and Elderflower Martini 9.50

Marinated Kalamata & Green olives 3.95
Marinated Anchovies 4.95
Single Cornish King Scallop, creamed spinach,
crispy chorizo 4

STARTERS

Pyefleet oyster, paprika, Tabasco, shallot vinegar 3 GF, DF
Roast celeriac & rosemary soup, parmesan croutons 5.50 GFO, DF
Ham hock terrine, cornichons, mixed leaves, onion chutney 8.50 GFO, DFO
Beer battered tiger prawns, fishers sweet chilli sauce 7.95 GFO, DF
Pan-fried Cornish king scallops, creamed spinach, crispy chorizo 11.95 DFO
Smoked haddock & sweetcorn chowder 7.95 GF
Scottish smoked salmon, pickled cucumber, horseradish crème fraiche 8.95 GF, DFO
Thai fishcakes, fishers sweet chilli sauce 7.95 GF, DF
River Exe mussels in white wine, garlic, shallots & cream 7.95 GF, DF
Smoked trout pate, sauce Gribiche, melba toast 7.50 GFO
Devilled whitebait, tartare sauce 6.75 GF, DF

MAINS

Roast salmon, lightly curried rice, prawns, smoked haddock, lemon butter, soft boiled egg 16.25 GF
Whole roast plaice, Atlantic prawns, capers, beurre noisette, roast new potatoes 17.95 GF, DFO
Traditional haddock & chips in beer batter, mushy peas, tartare sauce 12.95 GFO, DF
Roast butternut squash, chestnut & sage risotto, parmesan crisps 12.95 GF, V
Scottish salmon fishcakes, lemon butter sauce, thick cut chips, mixed leaves 12.95 GF, DFO
Seared Tuna Steak, red wine red onion confit, roast new potatoes, balsamic reduction 17.50 GF, DF
Pan-fried ribeye steak, garlic butter, chips, mixed leaves 18.95 GF, DFO
Roast cod fillet wrapped in serrano ham, pesto puy lentils, artichoke hearts, salsa Verde 16.95 GF, DF
River Exe mussels in white wine, garlic, shallots & cream, bread 16.75 / add chips 1.50 GF, DFO
Roast whole seabass, chorizo, red peppers, olives, roast new potatoes GF, DF
Barbary duck breast, braised red cabbage, spiced fig reduction 17.25 DFO, GF

Hot Shellfish Platter for Two to share - 46

*Including River Exe mussels & clams steamed in white wine, cream and garlic with Crevettes, black tiger prawns,
Atlantic prawns & pan-fried Cornish king scallops GF, DFO*

Add 2 crab claws – 7.95

Add a whole grilled Canadian lobster (350g) – 19.95

Perfect with a bottle of Cote du Rhone Blanc – 35

Delicate nose, floral aromas and hints of peaches. Full with notes of honey and citrus on the palate

An optional 10% gratuity is added to all bills. Please let us know if you would like this removed.

GREENS, SALADS & POTATOES

- Honey roast butternut squash 4.50 GF, DF
- Creamed spinach 3.95 GF
- Braised red cabbage 4.50 DF, GF
- Mixed greens, grain mustard dressing 3.50 GF, DF
- GF: ~~Gluten Free (please state when ordering)~~
can be extra cautious about cross-contamination)
- GFO: Gluten Free Option, DF: Dairy Free, DFO: Dairy Free Option
- Buttered samphire 4.50 GF, DFO
- Thick cut chips 2.25 GFO, DF
- Roast new potatoes 2.25 GF, DFO